

Rock Wall

WINE COMPANY

2015

MAMA'S RESERVE

VIOGNIER • MARSANNE • ROUSSANNE

VINEYARD NOTES:

Del Arroyo Vineyard Viognier:

The Viognier grapes for the Mama's Reserve come from Del Arroyo Vineyard in Livermore. 2015 was the first vintage I had the privilege to work with these folks, and I am super stoked about the quality of the fruit. Located at the top of Crane Ridge, 200 feet above the valley floor, Del Arroyo Vineyards is the third largest grower in the Livermore Valley. This unique location boasts five different soil types, allowing the vineyards to grow fourteen different varieties of grapes.

Steinbeck Vineyard Roussanne:

Steinbeck Vineyard is comprised of 500 acres of premium wine grapes. The beautiful rolling hills are primarily sandy loam and clay soils. There are two primary soil groups found on Steinbeck Vineyards. The first is Arbuckle-Positas-San Ysidro group, which is characterized by very deep, nearly level to hilly, moderately well drained and well drained fine sandy loams, coarse loams, and loams. The second is Nacimiento-Ayar group, characterized by moderately deep, strongly sloping to steep, well drained silty clay loams and silty clay. The oak trees, after which Paso Robles -The Pass of the Oaks, is named, thrive in this poor soil and so do the grape vines. As the vines are stressed they perform to their maximum potential, therefore producing a high quality fruit, consistent from year to year.

Alta Colina Vineyard Marsanne:

Located in Paso Robles, the Marsanne for this blend is grown on the steep hillsides of Alta Colina Vineyard. The Tillman Family subscribes to the Code of Sustainable Winegrowing. Soils are shallow, well drained loam with a high concentration of fractured shale. They meet most vine nutrition needs through the application of compost and fertilizers such as fish oils and compost tea. Their dedication to growing the best fruit in their particular soil is evident in the finished wine.

Production:

This ultra premium white blend consists of 1/3 Viognier, 1/3 Marsanne and 1/3 Roussanne, which is a traditional Rhone blend. What makes this wine premium is the quality of the fruit and the superior oak program. Only the most beautiful French oak for a wine named after my beautiful Mama. Each one of these varieties was fermented independently and then blended together once fermentation was complete. Once blended, we sent it through malolactic fermentation to enhance the creaminess and lush flavors from the oak.

WINEMAKER COMMENTS:

The result is a rich white wine that is well balanced with fruit and oak notes. Grilled pineapple, incense, spiced pear, and French Vanilla aromas give way to bright flavors of ripe mango, satsuma mandarin orange and oaky nuances of angel food cake and dulce de leche.

TECHNICAL SPECIFICATIONS

APPELLATION

California

COMPOSITION

34% Viognier
33% Marsanne
33% Roussanne

ALCOHOL

14.2%

PH

3.56

TOTAL ACIDITY

0.62g / 100ml

BARRELS

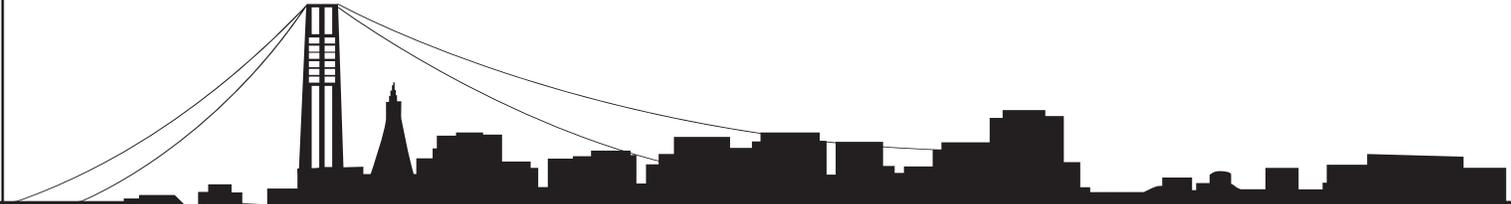
50% New French oak
50% Neutral French oak

RELEASE DATE

April 2017

SUGGESTED RETAIL

\$40



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